

Oatmeal Macaroons

Ingredients

- 1/2 lb (2 sticks) margarine or butter, softened
- 1 cup firmly packed brown sugar
- 2 eggs
- 1/2 tsp almond extract
- 1 ¼ cups all-purpose flour
- 1 tsp baking soda
- 3 cups Quaker® Oats (quick or old fashioned, uncooked)
- 1 4 oz package shredded coconut (about 1 ½ cups)

How to make it

1. Heat oven to 350°F.
2. Lightly grease cookie sheets.
3. In large bowl, beat margarine and sugar until creamy.
4. Add eggs and almond extract; beat well.
5. Add combined flour and baking soda; mix well.
6. Add oats and coconut; mix well.
7. Drop dough by rounded teaspoonfuls onto cookie sheets.
8. Bake 8 to 10 minutes or until light golden brown.
9. Cool 2 minutes on cookie sheets; remove to wire rack.
10. Cool completely.
11. Store tightly covered.



PREP
TIME
10 min



COOK
TIME
10 min



TOTAL
TIME
20 min



SERVINGS
48

Made with



Quaker® Oats-Old Fashioned